7: Playing with Dough (dinner)

Personal pizzas are a great way to get involved in the kitchen while creating a delicious meal that is unique based on your desired flavors and pizza toppings! Have each person mix and make their own dough recipe, and then craft and bake the individual pizzas. Pizza pairs nicely with french fries and salad!

Recipe:

**Personal Pizza Dough**

**Ingredients**
- 1/3 Cup warm water
- 1 teaspoon active dry yeast
- 1/2 Tablespoon olive oil
- 1/2 teaspoon salt
- 3/4 Cup all-purpose flour
- Favorite pizza toppings (such as: pizza sauce, pesto, shredded cheese, feta cheese, chopped veggies, pineapple, pepperoni, sausage, onions, anchovies, spinach, etc.)

**Procedure**

1. Mix together the yeast and the water and stir to soften the yeast. Add the salt and oil.
2. Stir in the flour until a small ball forms.
3. Turn the dough onto a cutting mat and knead with oiled hands to form a soft, sticky dough. Return the dough to the bowl and let rise 20 minutes.
4. Preheat the oven to 425 degrees. Then, using parchment paper, press the dough into a circle and top with your favorite sauces and toppings.
5. Bake your personal pizzas for 12-15 minutes, or until cheese/toppings are lightly browned.